

THE JOYS OF COOKING ON MOTOR CAMPING TRIP

Man Who Has Tried It Has Good Word to Say of Open Wood Fire.

SOME PREFER GASOLINE STOVE

Man Who Has Never Had Experience as Chef Will Find Dependable Cookbook Great Help in Time of Trouble.

HORACE KEPHART.
In Motor Life for June.

On a camping trip by motor car, whether it be just for the week-end or on a tour, you will seldom spend more than one night at the same place. As a rule, then, you will have neither time nor inclination to get up meals that take much over half an hour to cook. There is much to be said in favor of cooking over an open wood fire. The knack of building and managing it is quickly learned with the help of a good book on camping. With an open fire you have as many "burners" as you want, and every dish can be served piping hot whenever you are ready for it. If a pot boils over when your back is turned no harm is done. Broiling and roasting are best done over naked coals. Many canny tricks of the culinary art that are impossible in the kitchen can be performed with such a fire, and some of them are infinitely good. The open fire is of the woods, and, as the darkey says, "it-teneck" when you are living out of doors.

But for all that, many prefer, on motor trips especially, a two-burner gasoline stove of a kind specially made for campers. It gets into action at once, saves trouble when the wood supply is poor and is a boon in wet weather. Anyway, if you carry a stove, there is no harm in having an open fire, too, whenever you want it, and generally you will want it mornings and evenings, for cheer's sake if nothing else.

The best pots are of aluminum. I prefer steel for the frying pan. White enamel ware is better than aluminum for plates and cups, and so is plated metal for forks and spoons. You will need a milk pan or similar vessel for mixing batter, cleaning vegetables and as a dish pan. For each member of the party have a small deep pan (pudding pan) instead of a bowl; these are handy for broiling and roasting over an open fire. A butter knife, cooking spoon, can opener, tea ball and salt and pepper shakers complete the list of utensils. Anything else is a superfluous—something more to be washed and looked after when you might be fishing.

For carrying supplies the ready-made food bags and pry-up tins are convenient. Butter goes in a vacuum jar or in a Mason jar that can be screwed up tight and placed in the spring overnight. An egg carrier of parcel post design, and a milk can may be needed. Parchment paper is good to wrap meat and cheese in. Cheese-cloth will be needed for straining and to keep flies off food in camp. Don't forget the soap, dish cloths, plenty and towels.

With a good cook book a man who never cooked anything can make decent coffee, if the directors are of the right sort. If left to the light of nature he couldn't do it in a month. And so he can learn at the first or second trial how to cook a breakfast cereal and turn out a good dish of bacon and eggs. Starting right, he can do the whole trick in thirty minutes; starting wrong, he will potter around for an hour, scorch the oatmeal, set the bacon

afire and get the eggs just right to patch shoes with. Do not try to fry over a full flame or a deep bed of coals. Set the burner at low flame or rake a thin layer of coals out in front of the campfire and fry over them. But get the pan quite hot before greasing it, then use only enough grease to prevent the food from sticking to the pan. Turn meat frequently. Fish should be dry before frying, or it will absorb grease. Bacon should be trimmed, or the rind nicked, to prevent the strips from curling. Eggs should be poured slowly from shell to pan so that the white thickens over the yolk instead of spreading like a pancake.

To broil a steak or chop in a frying pan, use a smoothly polished pan with no grease. Heat it very hot so that the surface of the meat will sear instantly on touching it. Turn the steak frequently, without jabbing, which would let the juice run out. The object is to sear the outside at once so as to seal the juices within, and then cook slowly till done. Do not season at the start, as salt draws the juices. A steak or chop should be cut at least an inch thick. It is done as soon as the inside has turned from blue to bright red.

Ham or bacon that is hard and salty should be parboiled before frying. Put some water in the pan; when it is warm drop the meat in and let it simmer over a slow fire for a few minutes; then pour out the water and go on with the frying.

Don't try to make wheat pancakes without eggs. Best results come from mixing your own materials; but if you use ready-mixed pancake flour see that it is of a sort that has egg powder as one of its ingredients. The plain pancake made without the right ingredients has killed more campers than ever perished from snakes, wild beasts or thunderbolts.

To clean a frying pan, pour it nearly full of water and set it on the fire till

it simmers. The grease rises to the surface. Scrape it off with a fork, rinse with hot water, and it will dry itself. Clean greasy dishes with scalding water, by themselves; don't dump everything into the pan together. Get all grease off before using the dish cloth. It is plain enough that I am writing only for men. And yet there is a good deal in camp cookery that the ladies may enjoy, if but for the sake of novelty and fun. I do not refer to such spectacular but easy tricks as tossing flapjacks into the air and making them loop the loop, nor to the weird but effective ways of roasting venison on forked stakes, baking birds in clay, steaming fish and vegetables in a pit and boiling water in a bark bucket. What will interest them in ordinary camping is the shifts by which half a dozen utensils do the work of twenty, and do it well, and the unheard-of but none the less savory dishes invented by woodsmen themselves under stress of circumstances that townsfolk never encounter.

TALC AND SOAPSTONE

Quarries in Orange County Again Put in Commission—Government Takes Much of the Product.

FREDERICKSBURG, VA., June 22.—Arrangements have been made for operating the talc and soapstone deposits on the old Marlice soapstone property in Orange County a few miles from here. The property is controlled and managed by Charles H. Hurkamp, of Fredericksburg, who proposes to fully develop its natural resources. The first shipment of the crude material, three car loads, went out this week. This material is to be used by the United States Government for the army and navy.

Later on Mr. Hurkamp will construct a grinding plant or near to Fredericksburg to handle the raw material here. This plant will have a capacity of about 2,000 tons per month.



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ALL OVER THE COUNTRY

Interesting Facts Bearing Upon Industrial and Commercial Affairs in These United States.

The United States has more than six times the railroad mileage of any other country.

Statistics show that 75,167,672 gross tons of iron ore were mined in the United States last year.

Of the 60,700,000 horsepower of water power in the United States, all but 5,300,000 horsepower is running to waste. The Constitution makes the President commander-in-chief of the army, and there is nothing to prevent his taking the field in person if he felt competent and wished to do so.

The first and only bearing camphor plantation of any size in this country is located at Satsuma, Fla. It contains 2,000 acres of trees which last year yielded 10,000 pounds of crude camphor. It is estimated that upwards of 100,000 enumerators and clerks will be needed for taking the next census, which is to be made as to population, farm products, manufactures and mines and quarries.

The ten greatest corn States in 1912 were: Illinois, 411,812,000 bushels; Iowa, 411,606,000; Nebraska, 232,227,000; Missouri, 283,463,000; Indiana, 265,532,000; Ohio, 182,273,000; Kentucky, 126,859,000; Kansas, 121,097,000; Tennessee, 117,272,000; Minnesota, 92,606,000.

Some of the largest city parks in the United States are Central Park, New York, 843 acres; Fairmount Park, Philadelphia, 2,755 acres; Druid Hill Park,

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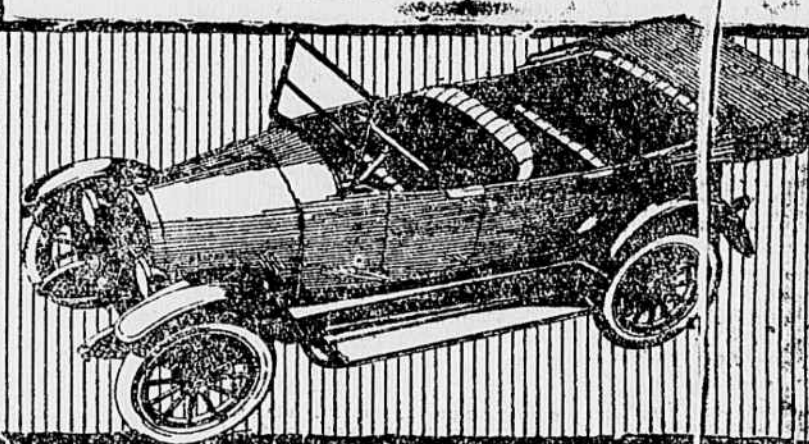
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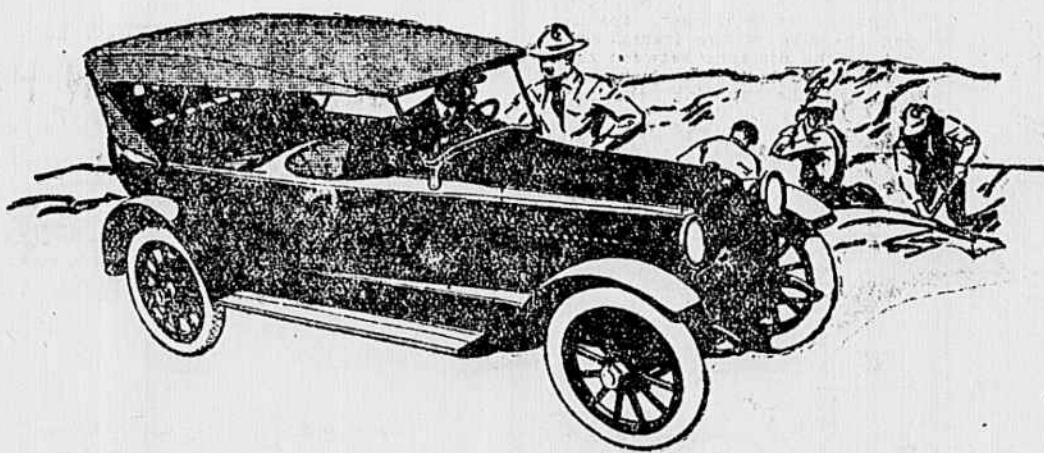
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